

Souis Satour Agencies

Secret Sauvignon Blanc Viu Manent

Vintage 2011 Country of Origin Chile

Region Casablanca Valley
Grape varieties Sauvignon Blanc

Wine description

The Secret de Viu Manent wines are made in a modern style and make the most of the primary fruit characteristics of each grape variety. Whilst the dominant grape variety is expressed on the label, 15% of the blend of each wine is kept a closely guarded secret. The labels were created by Chilean artist Catalina Abbott and each is an interpretation of a secret. The Sauvignon Blanc kneels down and declares its secret love that reinvents itself and amazes. The grapes for this wine come from two vineyards located in different sectors of the cool Casablanca Valley. One is located beside the town of Casablanca and the other is in Las Dichas, approximately 11 km (7 miles) from the sea.

Tasting note

A delicate but intensely aromatic wine. Fresh fruit aromas of white peach, lime, and lychees are complimented by light minerality. The palate is crisp and fresh with zippy acidity, juicy mid palate roundness and refreshing finish.

Vineyard information

Average vine age 7 years old Elevation 300m

Soil composition Granite with quartz

Average yield (hl/ha) 10 T/hec
Harvest type Hand picked
Environmental management Sustainable

Winemaking information

De-stemmed Yes

Fermentation vessel Stainless steel tank

Fermentation Inoculation

Maturation vessel Stainless steel tank on lees

Maturation time 2 to 3 months

Finning/clarification Cold and protein stabilized

Filtration Yes

Wine Analysis

Alcohol by volume 13.5% ENOURIES@LOUISLATOUR.CO.UK | WWW.LOUISLATOUR.CO.UK | 020 7409 7276 pH 3.06

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